



Crémant de Loire Brut Excellence De Chanceny

AOP Crémant de Loire, Vallée de la Loire et Centre, France

De Chanceny, the emblem of our know-how in the elaboration of fine bubbles from the Loire Valley according to the "Méthode Traditionnelle" since 1957. De Chanceny is also a breath of modernity and creativity. Chic and elegant fine bubbles to be enjoyed freely, that passionate winegrowers have decided to encapsulate.



PRESENTATION

Since 1975, the Crémant de Loire appellation has continuously been recognized for the typicity of its clay-limestone terroir. The cuvée Brut Excellence is a wine of an exceptional complexity and richness. A careful hand-harvesting, a precise selection of juices and a meticulous ageing of the wine give this cuvée a recognizable and rare personality. The organoleptic profile of the Brut Excellence is intense, complex and harmonious.

LOCATION

The production area of Crémant de Loire, located south of the Loire, covers 2,350 hectares. Our vineyards are located around the villages of Montreuil Bellay and Brossay, in the southern area of the Saumur region.

TERROIR

The vines selected for De Chanceny wines are located on tuffeau terroirs. Tender and white, this stone was used for the construction of the Loire castles, but it is also ideal for wine growing: it retains and redistributes rainwater on the land.

WINEMAKING

The grapes are harvested by hand. A soft pressing and a fermentation at a cool temperature (64°F) allow a good conservation of the aromas. The second fermentation is made according to the "Méthode Traditionnelle", in the bottle, after a selection of the best juices.

AGEING

The 48 months of ageing on laths in our tuffeau cellars before disgorgement bring an incomparable finesse of bubbles.

VARIETALS

Chardonnay 80%, Cabernet franc 10%, Chenin blanc 10%

TECHNICAL DATA

Dosage: 10 g/l

12.5 % VOL.

SERVING

Serve chilled (46-50°F).

VISUAL APPEARANCE

Pale color with golden hues. A beautiful effervescence, fine and elegant.

AT NOSE



Fine and complex nose combining floral hints, citrus (lemon and grapefruit) and toasted notes.



De Chanceny

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www.dechanceny.com  

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ON THE PALATE

The attack is rich with hints of peach and pineapple, with a velvety evolution in finesse. The freshness reveals aromas of dried fruits (grilled almonds) on the finale.

FOOD PAIRINGS

To be enjoyed during cocktails and receptions with refined appetizers (asparagus and black Angus toasts, foie gras with truffles canapés), as an accompaniment to iodized dishes (royal sea beam with ginger and saffron's ceviche, octopus with spices) or desserts with red fruits (raspberry and lemon entremets, frozen nougat with red fruit coulis) to sublimate your moments of pleasure and tasting.

REVIEWS AND AWARDS



Millésime 2014
Concours des vins du Val de Loire Or

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